

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (currently amended) Ice creams ~~containing as the main components comprising~~ soymilk and at least one species of potatoes.

2. (original) Ice creams according to claim 1, where the ice creams have a composition of soymilk at 10 to 21 parts by weight, potatoes at 5 to 12.5 parts by weight and a sweetener at 50 to 70 parts by weight, provided that the total solid content in the ice creams is defined 100 parts by weight on a dry weight basis.

3. (original) Ice creams according to claim 2, where at least one species of potatoes is sweet potato and the sweetener is oligosaccharide.

4. (original) Ice creams according to claim 1, where the ice creams contain a component of at least one species of apple.

5. (original) Ice creams according to claim 4, where the ice creams have a composition of soymilk at 10 to 21 parts by weight, sweet potato at 5 to 12.5 parts by weight, apple at one to 2 parts by weight and oligosaccharide at 20 to 40 parts by weight, provided that the total solid content in the ice creams is defined 100 parts by weight on a dry weight basis.

6. (original) Ice creams according to claim 1, where the solid ice creams content occupies 25 % to 34 % of the total ice creams.

7. (original) Ice creams according to claim 6, where the solid ice creams content occupies 28 % to 31 % of the total ice creams.

8. (original) Ice creams according to claim 1, where an additive from at least one species of fruit with sourness as a raw material is added.

9. (original) Ice creams according to claim 1, where at least one additional mix material selected from beet granulated sugar, isomerized sugar, apple pectin, coral and

vegetable oil is further mixed into soymilk and at least one species of potatoes.

10. (currently amended) Ice creams according to claim 1, where Further comprising at least one species of (a) antioxidants of vegetables or cereals, and (b) peptide or amino acid from fishes ~~is added as a material to be added.~~

11. (original) Ice creams according to claim 1, where momordicae fructus is added as the sweetener.

12. (currently amended) A method for producing ice creams, including the steps of:

purifying soymilk by squeezing or filtering out soybean juice;

kneading at least one species of potato powder into the ~~solid of the purified~~ soymilk, for thermal treatment;

adding a sweetener; [[and]]

~~mix materials for heating and agitation, mixing the purified soymilk that has been kneaded into the at least one species of potato powder and the sweetener;~~ and

subsequently cooling and freezing the ~~resulting~~ mixture.

13. (original) A method for producing ice creams according to claim 12, where the method includes a step of boiling soybean until water slops over and cooking soybean in water containing electrolytes or in alcohol and water prior to a step of squeezing out soybean juice.

14. (original) A method for producing ice creams according to claim 12, where the method includes using sweet potato powder as at least one species of potato powder and using oligosaccharide as the sweetener.

15. (original) A method for producing ice creams according to claim 14, where the method includes a step of additionally kneading at least one species of apple powder together with sweet potato powder into the solid of the soymilk.

16. (original) A method for producing ice creams according to claim 15, where blend ratios to the total solid of the ice creams on a dry weight basis are 10 to 21 % of soymilk, 5 to 12.5 % of sweet potato powder, 1 to 2 % of apple powder, and 20 to 40 % of oligosaccharide.

17. (currently amended) A method for producing ice creams according to claim 14, where the ~~heating and agitation~~ mixing after the addition of oligosaccharide as the sweetener is carried out to decompose the sugar chain to increase the quantity of dextrin until the molecules causing soybean odor are incorporated therein.

18. (original) A method for producing ice creams according to claim 12, where an additive from at least one species of fruit with sourness as a raw material is further added at the step of purifying soymilk.

19. (currently amended) A method for producing ice creams according to claim 18, where the method includes adding an additive from at least one species of fruit with sourness as a raw material and subsequently heating the resulting mixture, including the additive, to induce protein modification for emulsification.

20. (original) A method for producing ice creams according to claim 12, where the method includes further mixing at least one selected from beet granulated sugar, isomerized sugar, apple pectin, coral and vegetable oil as a mix material.

21. (currently amended) A method for producing ice creams according to claim 12, where at least one species of antioxidants of vegetables or cereals, and peptide or amino acid from fishes is added as a material to be added, together with the mix ~~material~~ materials.

22. (currently amended) Ice creams according to claim 1, where milk ~~at a volume according to the ice cream merchandise standards~~ is used as a mix material.

23. (currently amended) A method for producing ice creams according to claim 12, where milk ~~at a volume according to the ice cream merchandise standards~~ is used as a mix material.